

# media release

Colorado Department of Agriculture

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## FOR IMMEDIATE RELEASE

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### *Colorado Buffalo Makes Hearty Meals*

LAKEWOOD, Colo. – Each month, the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown, raised or processed in the state. This month, Colorado buffalo is featured in our **Colorado Buffalo Sausage Flatbread Pizza** recipe.

#### **Available Now...Buffalo**

The Great American Bison is the largest land mammal in North America. There are approximately 220,000 head of buffalo in the United States and 15,500 in Colorado. Buffalo is a source of protein, vitamins B6 and B12, iron as well as other vitamins and minerals. Look for Colorado buffalo at grocery and specialty stores and at restaurants across the state.

#### **Colorado Buffalo Sausage Flatbread Pizza**

*Chef Jason K. Morse, C.E.C., Executive Chef, Douglas County School District*

2 Pieces Naan Flatbread

8 Tbsp. Jalapeño Jelly

3 Tbsp. Olive Oil

1 Red Bell Pepper, julienned

1 Green Bell Pepper, julienned

1/2 Yellow Sweet Onion, julienned

1/2 Cup Shredded Asiago and Parmesan Cheese Blend

1/4 Cup Shredded Pepper Jack Cheese

2 Links Colorado Buffalo Sausage, grilled, chilled and sliced

4 Tbsp. Sweet Chili Thai Sauce

2 Tbsp. Fresh Cilantro, chopped

Sauté peppers and onion in olive oil until they are golden brown and start to caramelize. Divide the jalapeño jelly evenly and spread onto both pieces of flatbread. Top with the sautéed pepper and onion mix, both types of shredded cheese and buffalo sausage. Cook at 375 degrees until the cheese is golden brown and the flatbread starts to toast. Remove from the oven and cut into wedges. Drizzle with sweet chili sauce and garnish with chopped cilantro.

Visit [www.coloradoagriculture.com](http://www.coloradoagriculture.com) for a complete list of recipes.

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